

### **THE CLAIMS**

1. (Previously Presented) A baked snack having a hollow stick shape obtained by baking a dough having a hollow stick shape including a non-gelatinized flour and a gelatinized flour, wherein the amount of active gluten is 5 weight % or less, based on the total weight of the dough and wherein the non-gelatinized flour comprises a roasted wheat flour.
2. (Original) A baked snack as claimed in Claim 1, wherein the moisture content is 5 weight % or less.
3. (Original) A baked snack as claimed in Claim 2, wherein a weight ratio of the non-gelatinized flour to the gelatinized flour is 40:60 – 95:5.
4. (Original) A baked snack as claimed in Claim 3, wherein the weight ratio is 50:50 – 80:20.
5. (Original) A baked snack as claimed in Claim 2, wherein the non-gelatinized flour is derived from wheat.
6. (Previously Presented) A baked snack as claimed in Claim 2, wherein the non-gelatinized flour is a roasted wheat flour.
7. (Original) A baked snack as claimed in Claim 2, wherein the gelatinized flour includes a gelatinized cereal flour.
8. (Original) A baked snack as claimed in Claim 2, wherein the gelatinized flour includes a gelatinized wheat flour.
9. (Canceled)

10. (Original) A baked snack as claimed in Claim 2, wherein the dough includes:
  - 5 to 50 parts by weight of saccharides;
  - 1 to 50 parts by weight of oils and fats; and
  - 0 to 100 parts by weight of a taste providing materialwith respect to a total 100 parts by weight of the non-gelatinized flour and the gelatinized flour.
11. (Original) A baked snack as claimed in Claim 10, wherein the dough includes:
  - 10 to 30 parts by weight of saccharides;
  - 5 to 20 parts by weight of oils and fats; and
  - 10 to 30 parts by weight of taste providing materialwith respect to the total 100 parts by weight of the non-gelatinized flour and the gelatinized flour.
12. (Original) A baked snack as claimed in Claim 11, wherein the taste providing material includes a cocoa powder.
13. (Original) A baked snack as claimed in Claim 2, wherein an outer diameter of the baked snack is 15 mm or less, and an inner diameter thereof is 40% or more of the outer diameter.
14. (Original) A baked snack as claimed in Claim 13, wherein a thickness of the baked snack is 2.5 mm or less in at least a part thereof.
15. (Original) A baked snack as claimed in Claim 2, wherein the inside of a hollow stick shape portion of the baked snack is filled with a filling material.
16. (Previously Presented) A method of making a baked snack comprising the steps of:
  - mixing raw materials of the baked snack including a non-gelatinized flour and a gelatinized flour to obtain a mixed dough, wherein the amount of active gluten is 5

weight % or less, based on the total weight of the mixed dough and wherein the non-gelatinized flour comprises a roasted wheat flour;

extruding the mixed dough via a nozzle into a hollow stick shape to obtain a shaped dough; and

baking the shaped dough to obtain the baked snack having the hollow stick shape.

17. (Original) A method as claimed in Claim 16, further comprising a step of injecting a filling material into the inside of a hollow stick shape portion of the baked snack via an opening end of the baked snack having the hollow stick shape obtained in the baking step.